ROBERT MONDAVI
WINERY

## 2 0 0 7

# CHARDONNAY RESERVE

## NAPA VALLEY

### • WINE •

*Varietal composition:*

100% Chardonnay

*Flavor descriptors:*

Opens with fresh aromas of Meyer lemon and honeysuckle mingling with a hint of clove and toasty oak. Elevated flavors of juicy Gala apple, lemon, a lick of crème brulee and a tinge of minerality echo on the palate, evolving into a long, toasty finish. A hugely flavorful, weighty wine whose subtle acids keep it lithe and lively.

*Wine analysis:*

Total acid: 0.70
Final pH: 3.33
Residual sugar: 0.57% (dry)
Alcohol: 13.6% by volume

### • VINTAGE •

The 2007 vintage was an excellent one for Chardonnay in Napa Valley. Responding to a cold, dry winter and scant spring rains (rainfall in northern California was 40%–50% lower than average in 2007), vine vigor was minimized from the outset and the vines didn't produce too much foliage. Spring temperatures were warm, and the growing season started out fast with early bloom and fruit set. Then the weather cooled and mild temperatures prevailed throughout summer and into August. Enjoying ideal conditions of sunny days and foggy evenings, the grapes ripened slowly and evenly.  Fruit for the Chardonnay Reserve was picked over an extended period as each block ripened—from September 21 through October 22. Because of the cold, dry winter, 2007 crop levels were slightly lower than usual, but thanks to the mild summer weather, quality was consistently excellent.

*Grapes: Harvested at 23.4° Brix (average) with 0.70% initial acid and 3.30 pH*

### • VINEYARDS •

*Appellation:*
Napa Valley

*Grape Sourcing:*
Los Carneros AVA—primarily from mass-selection plantings in the Hyde and Madonna Vineyards

### • WINEMAKING •
Hand-harvested in cool morning hours
Whole-cluster pressed to retain maximum fruitiness and delicacy
100% barrel-fermented (47% new oak); remainder in stainless steel tanks
Partial malolactic fermentation to fine tune acids and textural balance; *bâtonnage*
Eleven months aging *sur lie* in French oak barrels (47% new)